






HEALTHY AWAKENING

<p> Berries Bowl Berries, Homemade Granola, Coconut, Banana, Mint</p>	<p>\$160</p>	<p> Seasos Fruit Plain Yogurt, Homemade Granola, Lime Sorbet</p>	<p>\$120</p>
<p> Blanca Blue Sunrise  Mango Compote, Sweet Cous-Cous, Homemade Granola, Berries, Passion Fruit, Guava</p>	<p>\$180</p>	<p> Avocado Trilogy Toast  Smoked Salmon, Tofu and Tomato Pesto</p>	<p>\$180</p>
<p> Muesli Apple, Cinnamon, Pear, Walnut, Orange, Almond, Pollen, Oatmeal</p>	<p>\$120</p>	<p> Chia Pudin  Peach, Basil, Roast Fig, Pumpkin Seeds,  Sunflower Seed</p>	<p>\$120</p>
<p> Oatmeal Almonds, Linseed, Caraway, Raisins, Berries Milk to choose: Whole · Soy · Almond</p>	<p>\$140</p>	<p> Rice Pudin  Red Apple, Orange, Raisins Milk to choose: Whole · Soy · Almond</p>	<p>\$120</p>

HOT CAKES & WAFFLES

<p> Souffle Pancake  Banana Compote, Chocolate Ganache, Strawberry</p>	<p>\$200</p>
<p> Churros Hot Chocolate, Marshmallows grilled, Cinnamon Ice Cream</p>	<p>\$120</p>
<p> French Toast, Banana and Carrot  Caramelized Pear, Cinnamon, Apple Ice Cream, Vanilla Sauce</p>	<p>\$140</p>
<p> Waffle  Mascarpone Cream Cheese, Berries, Candied Nut, Caramel Ice Cream</p>	<p>\$200</p>

SANDWICHES & BREAD

<p> Smoked Salmon Bagel Smoked Salmon 4oz, Tomato Bagel, Cream Cheese, Capers, Cambray Onion, Lime</p>	<p>\$300</p>
<p> Wrap Vegetarian  Roasted Lettuce, Provolone Cheese, Zucchini, Carrot, roasted Tomato</p>	<p>\$220</p>
<p> Roast Beef 4oz Seed Loaf, Jalapeño Mayonnaise, Salad of Tender Leaves</p>	<p>\$230</p>



Immerse yourself in an extraordinary culinary experience. Seduce your senses with flavors and aromas from our specialties.

CLASSIC

 **Egg Any Style** 2 pieces \$160
Hash Brown Potato, Butter Vegetables

 **Omelette Any Style** 2 pieces \$160
Hash Brown Potato, Butter Vegetables

Sides:

- Pork Sausage 4oz
- Flank Steak 4oz
- Bacon 4oz
- Chicken 4oz
- Egg 2pcs
- Avocado

SPECIALITIES

 **Egg and Beef** \$300
 Smoked Short Rib 6oz, Fried Eggs 2pcs, Potato Farm, Asparagus, Pork Rinds sauce




 **Eggs Florentina** 2 pieces \$140
Beef Sausage, Bechamel Sauce, Parmesan Cheese, Spinach

 **Eggs Benedictine with Crab** 2 pieces \$320
 Butter Bisquet, Poblano Chile Hollandaise Sauce, Gruyere Cheese Crust

 **Cocotte Eggs** 2 pieces \$120
 Poached Eggs, Tomato and Pepper Casserole, Basil, Potato Straws

MEXICAN FLAVORS

 **Chilaquiles** \$120
 **Green or Red Sauce**
Refried Beans, Avocado, Onion, Coriander

 **Blanca Blue Chilaquiles** \$160
 Chicken Breast 4oz, Creamy Poblano and Pasilla
 Pepper Sauce, Mushroom, Cream, Cotija Cheese

 **Ranchero Sope** 2 pieces \$140
 Fried Eggs, Martajada Red Sauce, Cambray Potato, Confit Onion, Charro Bean Purée

 **Pork Rind** 6oz \$220
 Corn Tortilla, Green Tomato Sauce, Radish, Grilled Onion Petals

 **Shredded Beef** 4oz \$300
 Guajillo Pepper and Chipotle Sauce, Flour Tortilla, Refried Beans

 **Chicken Enfrijoladas** 5oz \$140
Fresh Cheese, Avocado, Sour Cream, Onion, Coriander



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Prices are in Mexican pesos and include taxes.
Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.